



**GRAPE VARIETIES**  
100% PINOT NOIR

**PRODUCTION**  
930 CASES

**BOTTLED**  
FEBRUARY 22, 2019

**ALC % VOLUME** 13.4%

**PH** 3.79

**TA G/L** 6.0

**RS G/L** 0.95

SKU 30130

2017 PINOT NOIR ESTATE

This Pinot has brilliant intensity and delicate flavours of red cherry, strawberry, blackcurrant and cola with just a hint of earthy spice. Red fruit, hints of cedar and a touch of sweet tobacco come through on the palate. 100% estate fruit and combination of clones 115, 667, 828, 777. Small lot fermentations. 15 months barrel aging with 25% new French oak.

### FOOD PAIRINGS

Versatile pairing potential with meat, fish and vegetarian options all possible. Duck confit and mushroom risotto are two classic combinations.

### VITICULTURE

Liquidity's 1994 planting of own rooted clone 115 along with fruit of clones 667, 828, and 777 all cane pruned and then shoot and fruit thinned to produce an average yield of 3.5 short tons per acre.

### WINEMAKING

Four clones were harvested at optimal ripeness during the first two weeks of October. Each clone was fermented separately with a mixture of tank and small lot fermentations, the wine was gently hand punched throughout, with some pump-overs on the tank fermentations. After an average of 14 days of skin contact, the wine was pressed to French oak barrels (25% new) and aged for 15 months prior to blending and bottling in February 2019.